AUSTRALIAN SAUSAGE SIZZLE

An iconic Australian meal, the Sausage Sizzle. Grilled to perfection with caramelized onions and a drizzle of tomato sauce.

EASY	10 MINUTES	10 MINUTES	1-4+

Ingredients

- 4 Beef or Pork Sausages
- 4 Slices of Tip Top "The One" White Sandwich Bread
- 1 Medium Onion
- Masterfoods Tomato Sauce (For Topping)
- 2 Tablespoon Cooking Oil
- Optional: Butter for bread

Instructions

1. Cook the Sausages: Preheat a barbecue or skillet on medium heat. Grill the sausages, turning occasionally, until they're fully cooked and browned, about 10–15 minutes.
2. Caramelize the Onions: In the same pan or on the barbecue, add a little oil and cook the onions on medium heat until soft and golden brown.
3. Prepare the Bread: Optionally, butter the bread slices. Place a sausage diagonally across each slice of Tip Top "The One" bread.
4. Top and Serve: Add a spoonful of caramelized onions over each sausage. Drizzle with tomato sauce. Fold the bread around the sausage and enjoy!